

## Local "Batlow" Mars Bar Apples Tumut style



Things to have:-

1 local green apple per person – cored, not peeled

Mars bars (1 per 2 apples) (other chocolate may also do)

Marshmallows - two per apple

Something to drizzle like Muscat, Schnapps or Bundy for the Aussie taste

Double Cream for the indulgent

Allu Foil to individually wrap each apple

The way to do it:-

Take apples and core out the seeds from stem end, leave as a pocket, don't break through bottom, place on a largish square of foil.

Cut the mars bar up into smaller pieces and stuff into the core space of the apple, leave some space at top to plug with marshmallows.

Drizzle something into middle.

Wrap foil around the apple to form a sealed pouch.

Place on grate over glowing coals, no flames.

Enjoy hot chestnuts and "Gluhwein" while waiting for apples to get squishy.

Serve with double cream if you like.

Drink a glug of Muscat or Bundy to accompany. Yum.